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# ERICK MANRIQUE

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TO WHOM IT MAY CONCERN,

I'd like to start by briefly appreciating the time you are taking to go over my resume. While my resume lists the skills I've learned at the operations I've contributed to, it says nothing about me personally. I hope this paragraph and the following enlighten my competency, professionalism, and people-skills; as I believe these are crucial to the role I am hoping to fill for you.

Four passionate years in hospitality has given me the confidence to say I've mastered the handling of people as well as the discipline behind producing delectable meals. However, I've grown an insatiable appetite to challenge myself, an epiphany that came from serving people at tables I wanted to sit in.

Ever since, I've buried myself into the bottomless well of education posted on the internet. I now yield a strong understanding of basic computer science principles, HTML, CSS, JavaScript, and a small range of applicable frame-works. I've studied these on my own time & in that order, with a deep dive into back-end development to arrive shortly.

I hope this reflects the commitment of my pursuit to becoming a full-stack software engineer. I hope it entices you to give me the opportunity to show you what I can do, or to see how easily I can be taught, so that I can return the favor with productivity and growth that your business will reflect as well.

Once again, thank you very much for your time, I hope to hear from you soon!

Sincerely,

Erick Manrique

## PROFILE

Self-teaching software development 50 hrs/wk. Very eager to develop programs for real-world application within a tech environment. Optimistic problem-solver with a strong background in hospitality. Fluent in Spanish & English.

## EXPERIENCE

### GG'S WATERFRONT BAR & GRILL – OCT. '18 - APR.'21 (FOOD RUNNER/BARBACK/SERV. ASSIST.)

Introduced to the Front-of-House, discovered to be naturally comfortable in customer interaction & FOH detailing. Embodied natural leadership ability through leading by example. Became a key member of my team as their point of reference for problems and as an extension of management to ensure productivity and an impeccable service.

- Excelled in hospitality towards guests & manicuring tables for seamless continued service.
- Conduit of perseverance; relieved high-stress situations through positive attitude & a helping hand, which uplifted overwhelmed co-workers to making it through the night while also enforcing operational standards.

### CHIPOTLE – MAY '17 - AUG. '18 (K.M.I.T./CERTIFIED TRAINER)

An ice-breaker to my work ethic as my first job, Chipotle helped me realize my ability to quickly get a grip on my responsibilities as well as the importance of each role in the operation. Reflected with a swift promotion to *Certified Trainer*, I continued to share my work ethic with the crew through enthusiastic teaching, positive reinforcement, and a helping hand.

- Fulfilled every role in the restaurant such as prep, grill, line, & cash, to produce and sell 1,000 delicious meals a day.
- Cleaned stations constantly to keep a sanitary & proud workspace.
- Tasted food constantly to ensure quality. All negative feedback was handled carefully, with remorse, and quick action to resolve the issue.
- Shared workload constantly to relieve general stress and inspire a team mentality.

## **EDUCATION**

### SOUTH BROWARD HIGH SCHOOL – 2018

- High School Diploma (2018)
- Servsafe Manager Certification (2017)
- ProStart Level One (2017)

## **TECHNICAL SKILLS**

Self-studying began (04/021/2021) and is still an ongoing process. The end-goal is complete confidence in full-stack development and computer science. A genuine interest in human evolution through technology.

- HTML & CSS
- JavaScript
- jQuery
- Bootstrap

## **INTER-PERSONAL SKILLS**

The listed skills are natural characteristics. I proudly reflect them daily.

- Motivated; constantly pursuing growth
- Natural Leader; productivity & standard oriented
- Intuitive; eager to learn & easy to teach!
- Organized; intent on efficiency & hygiene
- People person; excellent w/ customers & coworkers